HAPPY
Come in on your birthday and get as many wings as you are young...ON US!
BIRTHDAY
choice of 2 sauces
DINE IN ONLY

VEGETARIAN

WILSON NY
SUNSET
BAR & GRILL

STARTERS

STEAMER BASKET
Dozen steamed clams piled high and served with drawn butter
12.00

MUSSELS
Sauteed P.E.I. mussels in a sweet and spicy coconut curry cream broth finished with fresh scallions and tomatoes
12.00

TUNA NACHO'S
Ahi tuna served on fried wontons accompanied with seaweed salad, sesame seeds, and finished with a wasabi aioli and sweet chili sauce
13.00

COLOSSAL CLAM STRIPS
1/2 Pound of colossal clam strips served with cocktail sauce
10.00

SPINACH ARTICHOKE DIP
Creamy spinach and artichoke dip with parmesan & asiago cheese served with fresh fried pitas
13.00

CLASSIC CLAMS CASINO
Little neck clams mixed with bacon, peppers, onions, panko and a hint of hot sauce
10.00

EDAMAME POT STICKERS
fried and served with a teriyaki honey glaze
9.50

CHICKEN WINGS
Mild, medium, hot, BBQ, honey garlic, salt & pepper, and Sunset suicide, served with carrots, celery and blue cheese
SINGLE 11.00 DOUBLE 20.00

CHICKEN FINGERS
Mild, medium, hot, BBQ, honey garlic, salt & pepper, and Sunset suicide, served with carrots, celery and blue cheese
8.50

PORK BELLY POUTINE
Sweet potato fries topped with pork belly, cheddar cheese and BBQ sauce
14.00

HOMEMADE SOUPS

Soup Of The Day 4.00 **French Onion** 5.00

SALADS

BLT CAESAR SALAD
Romaine with smoked bacon, tomatoes, toasted croutons and shaved parmesan cheese
9.00

SMOKED TURKEY SALAD
In-house smoked turkey breast tossed with mixed field greens, dried cranberries and candied walnuts topped with crumbled blue cheese and a honey sage vinaigrette
14.50

BLUE CHEESE BURGER WEDGE
Iceberg lettuce, cherry tomatoes, bacon, blue cheese crumbles topped with a grilled burger and creamy blue cheese
15.00

CHOPPED SALAD
Chopped iceberg and romaine with tomatoes, cucumbers, red onion, bacon, hard boiled egg with a blue cheese vinaigrette
9.00

MANGO STRAWBERRY SALAD
Mango's, strawberries, red onion, coconut coated cashews over field greens with a honey vinaigrette
12.00

ADD TO ANY SALAD

CHICKEN 5 | SHRIMP 7 | SALMON 7

SANDWICHES

All sandwiches served on a fresh toasted brioche roll served with fresh cut fries and a pickle. Substitute sweet potato fries or a side salad for $3

OPEN FACE RIBEYE SANDWICH
with carmelized onions and portabellas, topped with melted provolone
18.00

BEEF ON WECK
House roasted beef on a fresh baked kimmelweck roll
12.00

BREADED HADDOCK SANDWICH
Beer battered haddock topped with coleslaw and Old Bay tarter sauce
14.00

BBQ PULLED PORK
Pulled pork topped with coleslaw
11.00

JERK CHICKEN SANDWICH
Grilled jerk chicken topped pineapple salsa and a caribbean aioli
13.00

SHRIMP TACOS
Butter poached shrimp with sliced mango, mixed greens, red onion and a cliantro lime aioli
16.00

FRENCH ONION DIP
Sliced roasr beef topped with caramelized onion and provolone cheese with french onion au jus
14.00

VEGGIE PANINI
Tomatoes, roasted red peppers, spinach, fresh mozzarella and pesto on a whole wheat bread
14.00

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SUNSETGRILLWILSON.COM

BURGERS

BUILD YOUR OWN

Starts with an 8-oz. specialty blend of tenderloin, ribeye and sirloin, served on a toasted roll with lettuce, tomato and onion.
includes fresh cut fries and a pickle (Substitute sweet potato fries or a salad for $2)

STEP 1: CHOOSE A CHEESE: (Extra Add $1)

Provolone, Cheddar, Swiss, Pepper Jack, American or Crumbly Blue

STEP 2: CHOOSE ANY 3 TOPPINGS (Extra Add $1)

Roasted Red Peppers, Carmelized Onions, Coleslaw, Spinach, Banana Peppers, Dill Pickles,

Bread & Butter pickles, sweet Relish and Jalapeños

STEP 3: ADD SPECIALTY TOPPINGS FOR $1 MORE

Portobello, Creamy Blue Cheese, Bacon, Fresh Mozzarella, Grilled Pineapple and Pork Belly +$4

13.50

ENTREES

Add house salad or soup of the day for $3

FISH FRY

Fresh haddock, beer battered or broiled, served with
french fries, coleslaw and tartar sauce

16.00 FRIDAY 12.00

ADD PANKO +1.00

CAPTAIN'S PLATTER.

A generous helping of fried shrimp, clam strips and haddock
served with french fries, tartar sauce and cocktail sauce

19.00 ADD PANKO +1.00

CITRUS GLAZED SALMON

Served with cilantro rice and grilled asparagus

23.00

LINGUINE & CLAMS

Linguine tossed with chopped and whole clams in a
white wine garlic sauce

19.00

LOBSTER MAC & CHEESE

Baby lobster tails in a three cheese sauce over penne

.24.00

SURF & TURF

6-oz. Filet served with Mashed Potatoes and grilled asparagus

6-oz. Lobster Tail 49.00 or 1LB Snow Crab 47.00

GRILLED PORTABELLAS

Stuffed with roasted red peppers spinach, onion, breadcrumbs and
fresh mozzarella. Served with rice and
a roasted red pepper culi

17.00

PARMESAN ASIAGO MAC & CHEESE

Tossed with roasted red peppers, spinach & caramelized onions

.17.00

FRIED CHICKEN

Four piece fried chicken served with french fries
and coleslaw

19.00

8-oz. HANGING TENDER

Marinated, grilled and served with parmesan truffle fries
and sauteed spinach & mushrooms

25.00

BBQ PORK OSSO BUCCO

Braised pork shank over mashed potatoes topped
with grilled pineapple

22.00

STEAMER POTS

All pots served with baby red potatos,
corn on the cob, Andouille sausage, drawn butter and lemon.

BASE POT

Steamed clams, mussels & shrimp

24.00

CRAB SHACK

Pound of snow crab, steamed clams & shrimp

38.00

LOBSTER BAKE

Whole Maine lobster, steamed clams & shrimp

market price

SUNSET POT

Whole Maine lobster, 1/2 lb. crab, steamed clams, mussels & shrimp

market price

SIDES

4.00

MASHED POTATOES
SAUTEED SPINACH
FRESH CUT FRIES
SWEET POTATO FRIES
GRILLED ASPARAGUS
CHIPS & DIP ($3)
MAC & CHEESE ($7)